

Kentucky Firm Recalls Ham Products for Possible *Listeria* Contamination

Recall Release
FSIS-RC-024-2005

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
(202) 720-9113
Autumn Canaday

WASHINGTON, April 29, 2005 - Field Packing Company, an Owensboro, Ky., firm, is voluntarily recalling approximately 29,000 pounds of ham products that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The products subject to recall are:

11 lb. packages of "BONELESS, HICKORY SMOKED, Mickelberry's, Ready to Eat, HAM, WATER ADDED." The establishment code "EST. 7467" appears inside the USDA mark of inspection. The product has a sell by date of May 27, 2005, that appears on the package and on the case underneath case codes "10793" and "205696."

4 lb. packages of "HONEY HAM WITH NATURAL JUICES, KENTUCKY'S ORIGINAL, KENTUCKY LEGEND, HONEY DOUBLE SMOKED, HICKORY SMOKED." The establishment code "EST. 7467" appears inside the USDA mark of inspection. The product has a sell by date of May 27, 2005, that appears on the package and on the case underneath case codes of "07088" and "205696." ([Photos](#))

***Listeria* Precautions**
USDA Meat and Poultry Hotline
1-888-MPHotline or visit www.fsis.usda.gov

People at risk for listeriosis and their family members or individuals preparing food for them should:

Reheat until steaming hot the following types of ready-to-eat foods: hot dogs, luncheon meats, cold cuts, fermented and dry sausage, and other deli-style meat and poultry products. Thoroughly reheating food can help kill any bacteria that might be present. If you cannot reheat these foods, do not eat them.

Wash hands with hot, soapy water after handling these types of ready-to-eat foods. (Wash for at least 20 seconds.) Also wash cutting boards, dishes, and utensils. Thorough washing helps eliminate any bacteria that might get on your hands or other surfaces from food before it is reheated.

Do not eat soft cheeses such as feta, Brie, Camembert, blue-veined or Mexican-style cheese. You can eat hard cheeses, processed cheeses, cream cheese, cottage cheese, and yogurt.

Do not drink raw, unpasteurized milk or eat foods made from it, such as unpasteurized cheese.

Observe all expiration dates for perishable items that are precooked or ready-to-eat.

The hams were produced on March 4, 2005. The Mickelberry's hams were distributed to institutional and food service customers in California, Indiana, Kentucky, Missouri and Minnesota. The Kentucky Legend hams were distributed to retail stores in Illinois, Indiana, Kentucky, Missouri and Tennessee.

The problem was discovered through company testing. FSIS has received no reports of illnesses associated with consumption of these products.

Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, an uncommon but potentially fatal disease. Healthy people rarely contract listeriosis. Listeriosis can cause high fever, severe headache, neck stiffness and nausea.

Listeriosis can also cause miscarriages and stillbirths, as well as serious and sometimes fatal infections in those with weak immune systems, such as infants, the frail or elderly, and persons with chronic disease, with HIV infection, or taking chemotherapy.

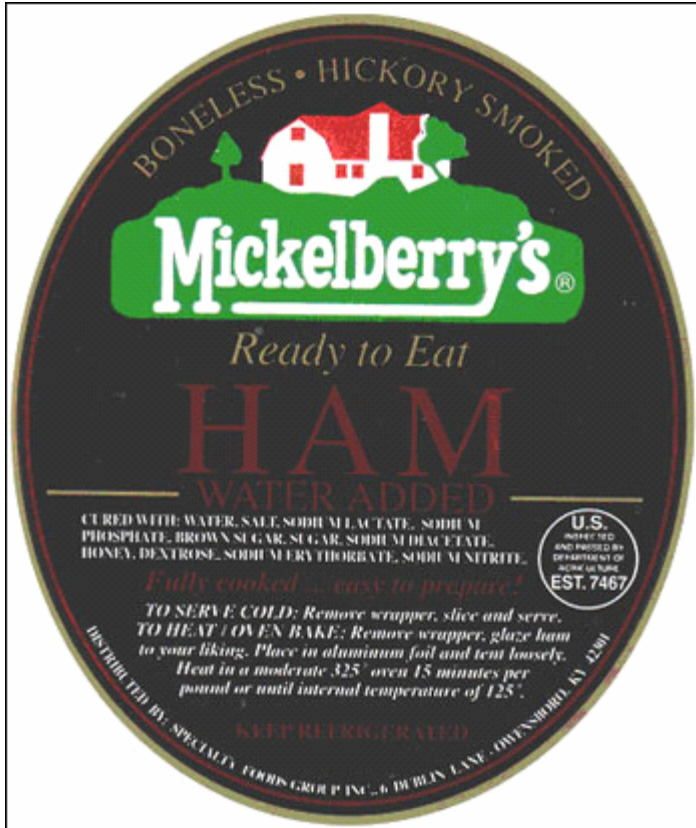
Consumers with questions about the recall should contact company Vice President of Food Safety Troy Wilkerson at (866) 343-5058. Media with questions should contact company Director of Treasury & Investor Relations Bill Durham at (757) 952-1216.


Consumers with food safety questions can phone the toll-free USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854). The hotline is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

NOTE: Access news releases and other information at the FSIS Web site at www.fsis.usda.gov



USDA Recall Classifications	
Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.



PRODUCT CODE	10793	LOT:	205665
MB 2 PC FLAT BNLS BUFFET HAM			
Serial #: 205665196202 Pallet #: 103759 SELL BY Apr 19 2005	<div style="border: 1px solid black; padding: 5px; display: inline-block;"> 22.52 </div>		
			
(01)(9)007580010793(0)(15)050419(3202)002252(21)205665196202			